

RUTINI COLECCION

VIN DOUX NATUREL

Varieties	50% Semillón, 50% Verdicchio
Aging	15 months, new french oak barrels
Enologist	Mariano Di Paola
Aging potential	10 years

Tasting Notes

With a bright golden color and amber hues, this wine offers a wide bouquet of aromas dominated by notes of baked apples and quinces, complemented by delicate hints of honey and white flowers. The influence of botrytis cinerea adds nuances of candied fruit and a subtle cinnamon scent, along with a rich, velvety texture that makes it a unique wine.

Food Pairings

Foie gras, endive salad with blue cheese vinaigrette, dry pastries, blue cheeses, crème brûlée, mascarpone cream with strawberries, éclairs and profiteroles, dessert.

Vineyard Altitude	1.400 m.a.s.l
Aging	15 months
Number of bottles	15.000 bottles

www.rutiniwines.com

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